AU

QUICK REFERENCE GUIDE

MMB 6040

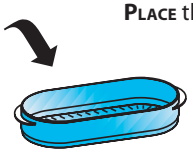
DYNAMIC INTELLISENSE STEAM

Use this function for such food as vegetables, fish, potatoes, rice and pasta.

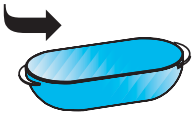
This function works in 2 steps.

- The first step quickly brings the food to boiling temperature.
- The second step automatically adjusts to simmering temperature in order to avoid over boiling.

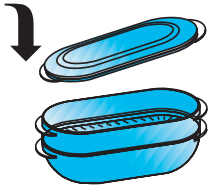
Place the food on the strainer.



Add 100 ml (1dl) water in the bottom part of the steamer.



Cover with the lid.

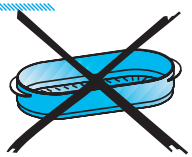


***The Steamer is** designed to be used with microwaves only!*

Never use it with any other function at all.
Using the steamer *in any other function may cause damage.*
Always ensure *that the turntable is able to turn freely before starting the oven.*
Always place *the steamer on the Glass Turntable.*

SOME FOODS DO NOT REQUIRE THE STRAINER.

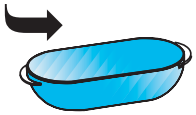
Remove the strainer.



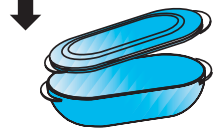
RICE

Use the recommendations on the package regarding the cooking time, the amount of water & rice.
Place the ingredients in the bottom part, cover with the lid and set the time. Press the start button.

Add water & rice (see recommendations on the package) in the bottom part of the steamer.



Cover with the lid.



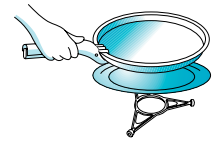
PASTA

Use the recommendations on the package regarding the cooking time.
Place Water, oil & Salt in the bottom part, cover with the lid and let it boil up.
Add the Pasta, set the time and press the start button.

RECOMMENDED WEIGHTS FOR DYNAMIC INTELLISENSE CRISP

Use this function to quickly reheat your food from frozen to serving temperature. This function is used only for frozen pre-cooked food.

Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.



FOOD		AMOUNT	HINTS
	1 **French Fries**	**250g - 600g**	Spread out th fries in an even layer on the crisp plate. Sprinkle with salt if crispier fries are desired.
	2 **Pizza**	**250g - 600g**	For pizzas with thin crust.
	3 **Pan Pizza**	**300g - 800g**	For pizzas with thick crust
	4 **Chicken wings**	**250g - 600g**	Spread out the chicken wings in an even layer on the crisp plate.
	5 **Fish Fingers**	**200g - 600g**	Preheat the crisp plate with a little butter or oil. Add the fish fingers when the oven stops and prompts you to Add Food. Turn the fish when the oven stops and prompts you to Turn Food.

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.

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ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

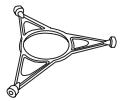
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

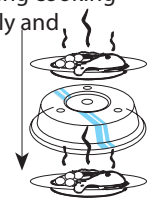
GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

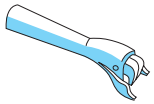
COVER

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.
Use the cover for two level reheating.



CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.

Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min..). Always use the Crisp function when preheating the crisp-plate.

BAKING PLATE

Use the bakingplate when cooking in forced air only or when grilling. Never use it in combination with microwaves.

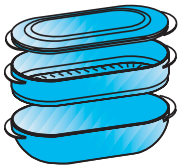
WIRE RACK

Use the Wire rack when cooking and baking with Forced Air, Grill, Forced Air Combi, Auto Forced Air Combi or Turbo Grill Combi.

When grilling without microwaves, place the wire rack on the baking plate in order to elevate the food closer to the grill element in the ceiling.

STEAMER

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.



Use the steamer without the strainer in place for such foods as rice, pasta and white beans.
Always place the steamer on the Glass Turntable.

START PROTECTION / CHILD LOCK

This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show **"door"**.

door

COOLING DOWN

When a function is finished, the oven carries out a cooling procedure. This is normal.
After this procedure the oven switches off automatically.

The cooling procedure can be interrupted without any harm to the oven by opening the door.

DEGREE OF DONENESS

Doneness is available in the following functions:
Dynamic Intellisense Reheat
Dynamic Intellisense Crisp
In the above functions, you have the possibility to personally control the end result through the Adjust doneness feature. This feature enables you to achieve higher or lower end temperature compared to the default standard setting.

DONENESS	
Level	Effect
Doneness +2	**Yields highest end temperature**
Doneness +1	**Yields higher end temperature**
Doneness 0	**Default standard setting**
Doneness -1	**Yields lower end temperature**
Doneness -2	**Yields lowest end temperature**

When using one of these functions the oven chooses the default standard setting. This setting normally gives you the best result. But if the food you heated became too warm to eat at once, you can easily adjust this before you use that function the next time. This is done by selecting a Doneness level with the adjust knob right after you have pressed the Start button.

Note:
The Doneness can only be set or altered during the first 20 seconds of operation.

TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	2800 W
Fuse	16 A
MW output power	900 W
Outer dimensions (HxWxD)	455 x 595 x 560
Inner dimensions (HxWxD)	210 x 450 x 420

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